Connecticut Weekly AGRICULTURAL REPORT

Dannel P. Malloy, Governor Steven K. Reviczky, Commissioner Steve Jensen, Editor



Connecticut Department of Agriculture March 15, 2016







DEPT. OF AGRICULTURE'S EFFORTS TO REDUCE VIBRIO BACTERIA OUTBREAKS IN LONG ISLAND SOUND BENEFITING CONSUMERS, SHELLFISH INDUSTRY

The spread of an illness-producing bacteria in shellfish that has sickened dozens in recent years and forced the closure of Long Island Sound shellfish beds has been greatly reduced by measures recommended by the Department of Agriculture and adopted by a growing number of shellfishermen.

The success in lessening the occurrence of Vibrio parahaemolyticus causing gastrointestinal illness in those who eat shellfish such as oysters and clams or undercooked lobster or fish, and in reducing the loss of income to the shellfishing industry through shellfish bed closures, were among the major topics of a recent workshop at UConn's Avery Point campus in Groton.

The workshop, which attracted scientists, regulators and shellfish industry representatives, was organized by the National Oceanic and Atmospheric Administration (NOAA), the U.S. Food and Drug Administration (FDA), the Connecticut Dept. of Agriculture's Bureau of Aquaculture, Connecticut Sea Grant, and the Mid-Atlantic Regional Association Coastal Ocean Observing System (MARACOOS).

Incidents of Vibrio in the Northeast are most prevalent from June through September, when waters are warmest.

Illnesses associated with this bacteria were relatively rare for the Northeast region until 2013, when an invasive strain from the Pacific Coast spread through waters of the Northeast region and caused a multi-state outbreak that resulted in recalls and closures of productive shellfish areas along the Atlantic coast.

At least 23 cases of severe gastrointestinal illness were

reported in 2013 by people who ate contaminated oysters taken from Long Island Sound. Symptoms include diarrhea, stomach cramps, nausea, vomiting, headache, fever and chills.

The spread of these pathogenic strains of bacteria also forced the closure of Connecticut's most productive shellfish beds in Westport and Norwalk during 2012 and 2013.

The agriculture department shut down the implicated shellfish beds for about six weeks until environmental conditions were no longer conducive to high levels of the bacteria.

In response to the illnesses, the state drafted a Vibrio Control Plan for the area that includes a requirement for harvesters to rapidly cool shellfish soon after they are removed from the water in order to prevent post-harvest growth of the bacteria.

Shellfish areas historically linked to illnesses are required to bring the internal temperatures of oysters to less than 50°F within one hour of harvest when water temperatures are greater than 68°F.

As a result of the improved cooling techniques and monitoring, in 2015 there was only a single case of Vibrio infection definitively linked to Connecticut shellfish, and there were no costly harvest closures during 2014 and 2015.

The success of these efforts has garnered national attention from the shellfish and seafood safety communities.

(Continued on Page 3)

LANCASTER, PA., LIVESTOCK SUMMARY

Avg. Dressing			
SLAUG	HTER COWS:	LOW	HIGH
	75-80% lean	75.00	79.00
	30-85% lean	73.00	78.50
lean 88-	90% lean	71.00	77.00
	HTER STEERS		
	ime 3-4	130.50	133.00
Choice 2		122.00	133.00
Sel 1-2	- 0	122.00	140.00
	HTER HOLSTE		
HiCh/Pri		123.00	125.00
Ch 2-3	0	116.50	122.00
Sel 1-2		105.50	
	HTER HEIFERS		110.00
Hi Ch/Pri		130.00	132.50
Ch 2-3		125.00	
Sel 1-2		116.00	
	Graded bull	110.00	102.00
	0-128 lbs	190.00	197.00
No 1 98-		233.00	240.00
	6-128 lbs	207.00	220.00
No 2 94		235.00	250.00
No 2 80-		257.00	260.00
	0-130 lbs	207.00	221.00
No 3 72-		235.00	
	00-110 lbs	150.00	150.00
Utility 60		210.00	215.00
	HTER LAMBS:		
	farkets: Choice an		
40-50		290.00	330.00
50-60	lbs	255.00	275.00
60-70	lbs	250.00	260.00
70-80	lbs	255.00	255.00
80-90	lbs	230.00	245.00
90-110) lbs	220.00	232.00
110-13	30 lbs	185.00	192.00
130-15	50 lbs	148.00	172.00
150-20	00 lbs	140.00	167.00
SLAUG	HTER EWES: 0	Good 2-3	
120-16	60 lbs	110.00	135.00
160-20	00 lbs	100.00	112.00
BUCKS			
200-30			105.00
SLAUG	HTER KIDS: S	elect 1, by hea	ad, est.
20-40		130.00	165.00
40-60	lbs	160.00	195.00
60-80	lbs	190.00	220.00
80-100) lbs	205.00	220.00
SLAUGI	HTER NANNIE	S/DOES: Sel1	,by head, est.
80-130) lbs	190.00	230.00
130-18	30 lbs	230.00	
SLAUG	HTER BUCKS/	BILLIES: Sel	ect 1
100-15	50 lbs	250.00	290.00
150-25	50 lbs	350.00	410.00
NEW HO	LLAND, PA.	HOG AUC	TION
52-56	200-300 lbs	41.00	52.00
48-52	300-350 lbs	38.50	45.50
	350-400 lbs	27.00	41.00
Sows, US			
	300-500 lbs	24.00	
D	500-800 lbs	24.50	
Boars	200-250 lbs	20.00	36.00

WHOLESALE FRUITS & VEGETABLES Boston Terminal and Wholesale Grower Prices NEW ENGLAND GROWN

	LOW	HIGH
APPLES,EMPIRE,120/140, #1	15.00	16.00
APPLE, GALA, XFANCY, 100	28.00	28.00
APPLE, GALA, FANCY, 138	16.00	17.00
APPLES, MACS, FNCY, 80, 88	17.00	17.00
APPLES, MACS,FNCY,120, 140	15.00	16.00
BEAN SPROUTS, 10 LBS	5.00	6.00
BEAN SPROUTS, 12-12 OZ	12.00	15.00
BEET,CHIOGGA,LOOSE,25LBS	14.00	14.00
BEETS, GOLD, LOOSE, 25 LBS	12.00	12.00
BEETS, RED, ORG, 25 LBS	8.00	8.00
TOMATOES, GHSE, 25 LBS	20.00	24.00
TOMS,GHSE, 11 LB FLATS	23.00	24.00
TOMATO, HEIRLM, GHSE, 10LBS	24.00	28.00
TURNIP,PRPLTP, ORG, 25LBS	12.00	12.00

SHIPPED IN

SHIPPED IN			
APPLE, FUJI, ORG, XFCY, WA, 80	74.00	74.00	
APPLE, FUJI, XFCY, NY, 56	32.00	34.00	
APPLE, JONAGOLD, NY, 64	22.00	22.00	
APPL,GLD DEL,ORG,XF,WA,80	52.00	52.00	
APPL,GLD DEL, XFCY, PA 125	26.00	26.00	
APPLE, MAC, XFCY, NY, 80, 88	26.00	26.00	
APPLE, MUTSU, NY, 72	24.00	24.00	
APPLE, RED DEL,NY,XFCY,138	17.00	17.00	
APPLE, ROME, NY, XFCY, 64	22.00	22.00	
BEANS, MACH PICKED, FL	42.00	44.00	
BOKCHOY,BABY, FL, 1.5 BU	30.00	32.00	
CABBAGE, RED, TX, 50 LBS	17.00	18.00	
CARROTS, 50 LBS	21.00	22.00	
COLLARDS, GA, 24	12.00	13.00	
CORN, BICOLOR,FL,4-41/2 DZ	24.00	28.00	
CUKE,LNG,GHSE,FLMWRP,12	10.00	12.00	
DANDELION, TX, 12 BNCH	18.00	18.00	
EGGPLANT, WRAPPED,FL,1-1/9		24.00	
ENDIVE, GHSE, BELGIUM, 5KG	15.00	17.00	
ESCAROLE, FL, 1-1/9, 24	26.00		
		28.00	
KALE, LACINITO, CA, 12	22.00	24.00	
LETT,BSTN,GHS,CAN,12-4OZ	14.00	18.00	
LETT,OAKLF,CA, 2.2 LBS	11.00	13.00	
MESCULIN MIX, ORG, CA, 3LBS	6.00	6.50	
MINT, FL, 1/2 BU, 12	12.00	14.00	
	17.00	17.00	
MUSHRM,SHITAKE,PA, 3LBS	11.00	15.00	
MUSHRM, OYSTER, PA, 5LBS	18.00	20.00	
MUSHRM,ENOKI,PA,12-3.5OZ	18.00	19.00	
	40.00	140.00	
ONIONS, YELLOW, NY, 50 LBS	15.00	17.00	
ONIONS, RED, NY, 25 LBS	17.00	20.00	
OREGANO, FL, 1 LB, 12 PER	8.00	9.00	
PARSLEY, PLAIN, TX, 60	18.00	22.00	
PEARS, BOSC, OR, #1, 70	40.00	40.00	
PEPPR,RED,ORG,GHS,ISR,11LE		30.00	
PEPPR, CHRYHT, GHS, BEL, 3KG	25.00	30.00	
RADISHES, FL, 30-60Z	18.00	22.00	
RUTABAGAS, CANADA, 50 LBS	14.00	18.00	
SPINACH,BABY,ORG,CA, 4LBS	10.00	12.00	
SPINACH, FLAT, TX, 24	22.00	24.00	
STRAWBERRIES,ORG,FL,8-1LB	16.00	16.00	
TOMATO, GRAPE, FL, 20 LBS	25.00	30.00	
TOMATO, MATURE GRN, FL,5X6	24.00	26.00	
TOMATOES, MEXICO, 11 LBS	11.00	13.00	
TURNIP GREENS, GA, 24	15.00	16.00	

MIDDLESEX LIVESTOCK AUCTION Middlefield, CT, March 14, 2016

NORTHEAST EGGS/USDA

Per doz. Grade A and Grade A white in cartons to retailers (volume buyers)

XTRA LARGE	.97	1.18
LARGE	.91	1.05
MEDIUM	.75	.88

NEW ENGLAND SHELL EGGS

Per doz. Grade A brown in carton delivered store door. (Range)

XTRA LARGE	1.51	1.65
LARGE	1.43	1.55
MEDIUM	.96	1.07
SMALL	.76	.86

USDA – WEEKLY LAMB PELTS

Per piece price.

Unshorn		
Supreme	7.75	9.75
Premium	2.00	8.75
Standard	2.00	5.00
Fair	2.50	3.50
Mixed Class	2.50	3.00
Shorn		
Supreme	2.25	7.75
Premium	2.00	6.50
Standard	2.00	3.50
Fair	2.00	2.75

FOR SALE

- 1-R. Blumenthal & Donahue is now Connecticut's first independent NATIONWIDE Agri-Business Insurance Agency. Christmas tree growers, beekeepers, sheep breeders, organic farmers and all others, call us for all your insurance needs. 800-554-8049 or www.bludon.com
- 2-R. Farm, homeowner and commercial insurance—we do it all. Call Blumenthal & Donahue 800-554-8049 or www.bludon.com
- 3-R. Gallagher electric fencing for farms, horses, deer control, gardens, & beehives. Sonpal's Power Fence 860-491-2290.
- 4-R. Packaging for egg sales. New egg cartons, flats, egg cases, 30 doz and 15 doz. Polinsky Farm 860-376-2227.
- 5-R. Nationwide Agribusiness Insurance Program, endorsed by the CT Farm Bureau, save up to 23% on your farm insurance and get better protection. References available from satisfied farmers. Call Marci today at 203-444-6553.
- 9-R. CT Boot and Shoe offers top quality American Made work boots and shoes. Redwing, Thorogood, and Carolina brands. Free shipping in Connecticut. CT Boot, 33 River Street, Thomaston. Mention this ad to save \$20.00. 860-283-2385.
- 25-R. McCormick #10 manure spreader. \$900.00 or B.O. 2-6 foot mid mount sickle bar mowers for 8-N Ford. \$800.00 or B.O. 9 foot all steel flatbed body with electric lift, fits 350 Ford cab and chassis. \$1,400.00 or B.O. Hannay 50 gallon sprayer on wheels, needs battery. \$600.00. Pinco 25 kW generator on wheels. \$1,200.00 or B.O. 10 inch Craftsman table saw. \$125.00 or B.O. 4 rectangular fiberglass tanks, 80 to 200 gallon. \$80.00 to \$200.00. And, 4 section brooder on wheels. \$400.00 or B.O. Call Bruce @ 860-684-1621.
- 29-R. Retiring from farming. Greenhouse and vegetable equipment for sale. www.wagonroadgreenhouse.com for pictures and details.
- 30. Farm Tractor for Sale: 1955 or 1956 Massey Harris Model 50. \$1,000.00. Runs good. CALL George 860-617-8652.
- 31. Farm Tractor for Sale: 1955-1956 or 1957 Massey Harris Model Pacer with snow plow. Runs good. \$2,200.00. CALL George 860-617-8652.
- 32. Farm Tractor for Sale: 1944 Oliver Model 70. \$1,300.00. Runs good. CALL George 860-617-8652.
- 33. Farm Tractor for Sale: 1954 Ford Jubilee with snow plow. Runs good. \$1,500.00. CALL George 860-617-8652.
- 34. Ford Lawn Tractor Model M09jc3526. 5' mower deck. Has a KIA car motor. \$850.00. CALL George 860-617-8652.
- 35. 1998 4X4 Dodge pick up truck. 5.9 Liter. 1500 Series. \$2,200.00. Runs good. CALL George 860-617-8652.

WANTED

- 17-R. Standing timber wanted. Hardwood/Softwood. Top prices paid. Licensed and insured. 10 acre minimum. 860-798-4039.
- 23-R. Emu wanted: We have a lone female who lost her boy-friend last fall. She needs a companion. People-friendly preferred. Please contact info@flamigfarm.com or 860-658-5070.

MISCELLANEOUS

- 6-R. Farm/Land specializing in land, farms, and all types of Real Estate. Established Broker with a lifetime of agricultural experience and 40 years of finance. Representing both Buyers and Sellers. Call Clint Charter of Wallace-Tetreault Realty (860) 644-5667.
- 24-R. The Connecticut Military Department has indoor stalls for lease at the Governor's Horse Guard facilities in Avon and Newtown. Monthly rate is \$350.00. For further information, please visit our website at www.ct.gov/mil/stall-lease or call 860-524-4968. Proceeds benefit Connecticut Governor's Horse Guards.

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Shellfish harvesters from Massachusetts and Connecticut who participated in the Avery Point workshop shared information about their Vibrio controls and harvest practices, including placing shellfish on ice as close to the time of harvest as possible.

In some cases, shellfish are placed into an ice slurry within 30 seconds of harvest.

Analysts from the aquaculture bureau can track the internal temperature of the oyster as it moves through the cooling process with the use of a "data logger" – a dimesized disk that is inserted into the oyster before the shell is secured closed with a plastic zip-tie.

"Protecting the public's health by ensuring the safety of food is a major part of our agency's mission," Agriculture Commissioner Steven K. Reviczky said. "How shellfish are handled after harvest is clearly vital to preventing illness in people, and I am proud that Connecticut's science-based Vibrio control plan is recognized as a forerunner in this area."

To sustain and improve upon these initiatives, the agriculture department and other shellfish program managers in the Northeast have engaged a wide spectrum of stakeholders on the issue.

One of the results of the collaboration has been the development of tools and forecasting methods that can guide actions to reduce the risk of *Vibrio* illness, while being cost-effective and keeping the industry working.

The workshop at Avery Point was an opportunity for all involved to share the current state of knowledge on Vibrio risk, assess the progress that has been made, and to develop a road map for moving forward.

The agriculture department's Vibrio control managers have been able to use data gathered from the model to determine that the period most highly associated with illness in Connecticut begins when seawater temperatures rise above 68°F.

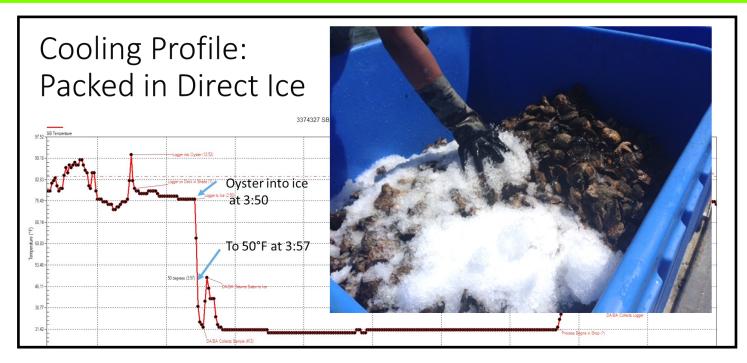
Beginning in 2014, Connecticut's Vibrio control program managers have worked collaboratively with the shellfishing industry to incorporate more stringent time-to-temperature requirements.

In order to gain a better understanding of Vibrio levels in Connecticut shellfish, the state's monitoring plan includes the collection of environmental data such as water temperature, air temperature, salinity and depth that may correlate to levels of Vibrio bacteria in shellfish.

The department's Vibrio Program Coordinator, Kristin DeRosia-Banick, has been working closely with Dr. Michael Whitney and Dr. Evan Ward in the Department of Marine Sciences at UConn.

The research team is currently analyzing extensive data regarding environmental variables and Vibrio concentrations in shellfish tissue collected by the agriculture department to determine the specific relation between water temperature and Vibrio levels in Long Island Sound.

This information is combined with a high-resolution model of the Sound to make daily forecasts of Vibrio levels available to the shellfish industry and managers.



REQUEST FOR SPECIALTY CROP BLOCK GRANT CONCEPT PROPOSALS

The CT Department of Agriculture is seeking concept proposals for projects that solely enhance the competitiveness of specialty crops, defined by the USDA as fruits and vegetables, dried fruit, tree nuts, maple syrup, honey, horticulture, and nursery crops.

Projects must impact and produce measurable outcomes for the specialty crop industry and/or the public. Submitted projects cannot begin until after Jan. 1, 2017, and must be completed by Sept. 29, 2019. The maximum award is \$75,000.

More information and complete application guidelines are available at www.CTGrown.gov/grants.

Concept proposals are due to the Connecticut Department of Agriculture by 4 p.m. on **April 6**, **2016** and should be submitted to jaime.smith@ct.gov. Questions may be also be directed to Jaime at that email address or by

calling 860-713-2559.



Top: A graph showing the effects of rapid cooling of shellfish immediately after harvest.

Above: Some of the attendees at a workshop held at UConn's Avery Point campus in Groton.

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